

ACINATICO[®]

Valpolicella classico 2008



Valpolicella Classico is the traditional red wine to be drunk when still young, is fresh, fruity and of medium body. This wine is supposed to be the Rhaetian wine loved so by the emperor Augustus, but it was definitely the wine preferred by king Theodoric, who considered it one of the best in Italy. The best description of it is given by Ernest Hemingway in one of his novels where he talks about Valpolicella with great affection; *"it is dry, red and friendly like the house of a brother"*.

Bottle size: 750 ml ; **Type:** Red dry ;

Vines: Corvina Veronese 65% Rondinella 30% Molinara 5%

Vineyard characteristics and location: it is situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 250 m. above sea level. South-east facing. Soil: varied on alluvium.

Viticulture: Double pergola; Average age of productive vines: 25 years.; Plant density: 2900 vines per hectare. Buds to fruiting cane: 17. **Yield:** 70hl/ha

Vintage 2008. The 2008 vintage was typified by abundant rainfall which caused notable vegetative growth. Particularly difficulty was the control of parasitic attacks which required numerous interventions in the vineyard. Whilst the months of June and July were particularly cool, August and the first ten days of September brought high temperatures and little rain, good conditions for the maturing of the grapes.

The Harvest. The grape harvest was carried out manually within the norm from September 20th in good weather conditions and relatively cool temperatures.

Vinification: Crushing and de-stalking of the grapes; fermentation temperature 25°-28°. Maceration time: 12 days. Hand pressing: three times a day. The wine is kept in stainless steel tanks. Complete malolattica fermentation. Refined in bottles for 2 months. **Stabilization:** Cold tartaric with filtering before bottling.

Analytical Data: Alcohol degree 12.40 - residual sugars 4 gr/l - total acidity 6.2 gr /l - net dry extract 25gr/l - Ph 3.30

Consuming: This wine is appreciated whilst still young, but properly preserved at a steady temperature of 14°-16°C it can keep its characteristics for 2-3 years.

Wine characteristics: Colour: ruby red with violet shades; **Bouquet:** intense scent of cherries and raspberries. **Flavour:** very delicate, salted and sapid.

Serving method: it is served at 16°- 17° C (you should uncork the bottle a few minutes before drinking)

Gastronomy: this is a table-wine served with hors-d'oeuvre, soups, red and white meat and freshwater fish.